

# Knead to know



At boutique artisan bakeries that have seen a boom in the past two years, design and decor are just as important as the dough.





**MUST TRY**  
The wonderfully moist Ab Fab Red Velvet Cake.  
thefabulousbakerboy.com

**THE FABULOUS BAKER BOY**

This bakery on River Valley Road has a contemporary, ultra-chic but distinctly home-spun feel, aptly described by the owner Juwanda Hassim (pictured above) as

achieving "an organised messy look." He says: "The cakes have a homemade feel, and the space and branding had to follow that. My cake table, where I dress all of my cakes, is

in my customers' view. We make everything at the shop and that is part of the design," says Hassim, who works alongside head baker (his sister) Hanita.

**BAKER AND COOK**

Baker and Cook (pictured below) at Greenwood Avenue in Bukit Timah area is a clean and contemporary bakery space with textural finishes and a natural

feel. Owner Dean Brettschneider, a globally-known artisan baker, TV personality and award-winning cookbook author, reveals: "The solid stonework represents

the earthiness of baking, the clean lines show the simplicity of our products, and the colours create a relaxing environment customers enjoy as if it is their own home."



**MUST TRY**  
The coconut-infused bread and butter pudding  
bakerandcook.biz



**MUST TRY**  
The Japanese-inspired Miso Rye Bread.  
tiongbahrubakery.com

**TIONG BAHRU BAKERY**

Located in one of Singapore's oldest estates, it has become a go-to place for all baking aficionados. The bakery (pictured above) that is a collaboration between

the Spa Esprit Group and French baker Gontran Cherrier, also reflects the area's historic past. "Much thought was given to respecting the neighbourhood,"

explains Janet Lim, Senior PR Group Manager at Spa Esprit Group. "The design is old school aesthetic with pale wood and large windows being the major features."

**NICK VINA ARTISAN BAKERY**

As a take-away bakery in an upmarket shopping mall in Gopeng Street, the design here has a rather different focus. "Dough needs space to breathe," says director

Ben Chee, "so 70 per cent of our space is the kitchen and only 30 per cent is retail. The design concept of this outlet (pictured below) that is a joint creation of artisan chef

Nick Chua and pastry chef Vina Wang, is all open space with wooden tabletops, making it easier to manage dough shaping and mixing."



**MUST TRY**  
The distinctly German sourdough rye roggenbrot.  
nickvina.com



## GLOBAL ARTISAN BAKERIES

### JOSEPH BROT, VIENNA

A holistically-designed bakery, following the guided principle of “less is more”, Joseph Brot is an airy space of white-washed walls and oak wood surfaces. It’s clean, crisp and captivating. [joseph.co.at](http://joseph.co.at)

### LAGKAGEHUSET, COPENHAGEN

The striking design of these bakeries (pictured above), found across Denmark, are courtesy of Danish firm SPACE Copenhagen. It’s minimalist contemporary without being clinical. [lagkagehuset.dk](http://lagkagehuset.dk)

### BRASSERIE BREAD, MELBOURNE

This bright-and-breezy bakery cafe is all about openness. Not only is the space light and airy, you can also watch bakers craft the award-winning breads, pastries and cakes. [brasseriebread.com.au](http://brasseriebread.com.au)

### PRINCI SPERONARI, MILAN

The rustic stone, open fireplaces and lengthy display case makes this Milanese bakery designed by well-known architect Claudio Silvestrin feel like a medieval tavern. [princi.it](http://princi.it)

### E5 BAKEHOUSE, LONDON

Housed in a Victorian railway arch with walls and ceilings of corrugated iron and back-to-basics decor, E5 (pictured below) has rapidly become the hippest hang-out in East London. [e5bakehouse.com](http://e5bakehouse.com)

